



**RIVERSIDE**  
HOTEL

***The Beginning to a Great Day Starts with...***  
***(Served for Half Hour Intervals)***

***Rise and Shine***

*Freshly Squeezed Orange / Grapefruit Juices*  
*Seasonal Fresh Fruit Cascade*  
*A Selection of Assorted Muffins / Croissants / Danish Pastries*  
*Sweet Butter / Preserves*  
*Freshly Brewed Gourmet Coffee / Decaffeinated / International Teas*

***East Coast***

*Seasonal Fresh Fruit Kabobs*  
*Freshly Squeezed Orange / Grapefruit Juices*  
*Individual Fruit Yogurts*  
*Assorted Cereals / Whole Milk*  
*Freshly Baked Muffins / Croissants*  
*Sweet Butter / Marmalades*  
*Freshly Brewed Gourmet Coffee / Decaffeinated Coffee / International Teas*

***Breakfast by the Sea***

*Fresh Florida Orange / Grapefruit / Tomato / Apple Juices*  
*Cascade of Seasonal Fresh Fruit / Berries*  
*Fruit Smoothies*  
*Assorted Mini Danish / Flaky Croissants*  
*Sweet Pearl Butter / Preserves*  
*Assorted Bagels / Flavored Cream Cheeses*  
*Assorted Cereals / Whole Milk*  
*European Platter to Include Cured & Smoked Meats*  
*Freshly Brewed Gourmet Coffee / Decaffeinated Coffee / International Teas*

***Enhance Your Breakfast with the Following Selections***

***Ham & Swiss Cheese Croissant***  
***Southwestern Burrito***  
***Smoked Salmon with Bagels***

***SERVICE CHARGE AND APPLICABLE SALES TAX ADDED TO ABOVE PRICING***



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**Indulge with Breakfast  
"Las Olas Style"**

**The All American**

*Freshly Scrambled Eggs  
Smoked Sausage  
Hashed Brown Potatoes*

**Open Faced Country Quiche**

*Ham / Peppers / Onions / Gruyere Cheese  
Sliced Tomato Carpaccio*

**Pecan Smoked Salmon**

*Served with Diced Onion / Chopped Egg  
Dilled Cream Cheese  
Toasted Sesame Bagel*

**Port Royal Stack**

*Twin Stacked Poached Eggs / Grilled Ham / Toasted Muffins  
Drizzled with Hollandaise Sauce  
(30 Guest Maximum)*

**Von Strudel**

*Crisp Warm Apple Strudel  
Served with Fresh Berry Compote*

**All Breakfasts Include...**

**Fresh Florida Orange Juice**

**Assorted Mini Muffins**

**Freshly Brewed Gourmet Coffee Service**

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**Breakfast Buffet Service**  
**"Las Olas Style"**

**Sundream**

*Chilled Orange / Grapefruit / Apple / Tomato Juices*  
*Seasonal Sliced Fruit Kabobs*

*Assorted Breakfast Muffins / Breakfast Breads*

*Scrambled Eggs*  
*Roasted Potatoes with Onions*  
*Crisp Bacon Strips*

*Freshly Brewed Gourmet Coffee / Tea / Decaffeinated Coffee*

**Victoria Park**

*Fresh Orange / Cranberry / Pineapple Juices*  
*Ambrosia Salad*

*Assorted Breakfast Pastries*  
*Assorted Bagels with Flavored Cream Cheese*

*Assorted Cereals with Whole Milk*  
*Hot Oatmeal*

*Breakfast Burritos with Chorizo Sausage, Jack Cheese, Peppers*  
*Seasoned Breakfast Potatoes*

*Freshly Brewed Gourmet Coffee / Tea / Decaffeinated Coffee*

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## **Experience Lunch "Las Olas Style"**

**Our Luncheon Service Includes  
Beginnings / Entrées / Finales**

### **Beginning Creations**

*Cauliflower & Corn Soup / Spicy Thai Chicken with Basil  
Four Onion Laced with Madeira / Fire Roasted Eggplant and Sweet Pepper  
Creamy Artichoke with Lemon Oil / Watermelon Gazpacho*

*Baby Arugula / Toasted Pancetta Shavings / Petit Tomato / Slow Baked Pine Nuts  
Shaved Asiago / Orange Scented Olive Oil*

\*

*Fresh Garden Greens / Cucumber Strip / Shaved Red Onion  
Farmer's Tomato / Red Pepper / Parmesan Dressing*

\*

*Fresh Cut Romaine / Kalamata / Marinated Pepperoncini / Cucumber / Tomato  
Crumbled Feta / Creamy Garlic Oregano Vinaigrette*

\*

*Caesar Salad / Toasted Focaccia Croutons / Imported Parmesan / Savory Caesar Dressing*

\*

*Fresh Greens / Sliced Stone Fruits / Roasted Pecans / Carrot Ribbons  
Spiced Vanilla Yogurt Dressing*

### **Freshly Baked Specialty Rolls with Sweet Butter Pearls**

#### **Citrus Chicken**

*Lightly Battered Chicken / Creamed Capers / Onion  
Sun-dried Tomato Basil / Red Onion Compote  
Toasted Grains*

#### **Chicken Caesar**

*Focaccia Croutons / Imported Parmesan*

#### **"Ma-Po" Chicken and Tofu**

*Spicy Egg Noodles / Sweet & Dark Soy*

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**Experience Luncheon "Las Olas Style" Continued**

**Grilled Chicken**

*Chorizo & Corn Relish / Cilantro Rice*

**Boneless Half Chicken**

*Coconut Basmati / Mango Chili Glaze*

**Striped Bass**

*Citrus Quinoa / Pineapple Buerre Blanc*

**Grilled Mahi Mahi**

*Lemongrass Jasmine Rice / Tropical Fruit and Avocado Salsa*

**Corn Flour Dusted Snapper**

*Red Beans / Steamed Rice*

**Papaya BBQ Skirt Steak**

*Chimichurri Scented Mashed Potato  
Seasoned Steak Marinade*

**Petit Filet Mignon**

*Chive Sour Cream Whipped Potato / Merlot Shallot Reduction*

**Penne Bolognese**

*Imported Parmesan*

**Shrimp Lo mein**

*Wok Seared Vegetables*

**Dessert Finale!**

*Praline Chocolate Mousse Cake / Vanilla Bean Cheese Cake  
Key Lime Pie / Apple Crisp*

**Iced Tea...The House Wine of the South**

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620 East Las Olas Boulevard, Fort Lauderdale, FL 33301  
Catering (954) 377-0943 Fax (954) 832-0200



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**Lunch Buffet**  
**"Las Olas Style"**  
**(20 Guest Minimum)**

**Deli Express**

*Tossed Garden Greens with Specialty Dressings*

**Stacked High Platters of...** *Marinated Breast of Chicken / Roast Beef  
Smoked Turkey / Honey Cured Ham... Sliced Artisinal Cheeses  
Creamy Mayo / Dijon Mustard / Horseradish  
Deli Breads / Kaiser Rolls*

**Freshly Baked Cookies and Rich Brownies**

*Iced Tea*

**Chairman's Deli**

*Seasonal Sliced Fresh Fruit / Marinated Vegetable and Pasta Salad  
Sesame Cole Slaw*

**Rolled Deli Meats and Artisinal Cheeses**

*Pastrami / Rare Roast Beef / Salami / Roasted Turkey / Ham  
Provolone / Swiss and Pepper Cheese*

*Thinly Sliced Tomato / Onion / Kosher Pickle Spears / Lettuce Leaves  
Creamy Mayonnaise / Golden & Dijon Mustards*

*Deli Rye / Wheat / White Breads*

**Tapas of Specialty Desserts**

*Iced Tea*

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**RIVERSIDE**  
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**Lunch Buffet "Las Olas Style" Continued**

**Under the Tuscan Sun**

Minestrone / Antipasti Salad  
Classic Caesar Salad / Reggiano Parmesan / Toasted Croutons  
Garlic and Olive Oil Rolls

Lemon Caper Chicken / Sun-dried Tomato-Basil and Red Onion Relish  
Filet of Salmon / Orange Balsamic Glace  
Penne `a la Vodka / Broccolini with Caramelized Onions

**Individual Tiramisu / Mini Cannolis**

Iced Tea

**Vinnie's Panini... You Remember My Cousin?**

Chopped Salad Display  
Cucumber / Tomato / Olives / Garbanzo Beans / Crumbled Bleu Cheese  
Trio of Specialty Dressings

Couscous / Eggplant Hummus / Naan

**(Selection of Two)**

Grilled Chicken - Pesto / Roast Beef - Bleu Cheese  
Grilled Vegetable

**Tapas of Specialty Desserts**

Iced Tea

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**Lunch Buffet "Las Olas Style" Continued**

**Old Havana**

*Tortilla Cup*

*Roasted Corn and Pepper Relish / Lime Cilantro Corona Vinaigrette*

*Chopped Greens / Black Beans*

**Tacos "Stuff It"**

*Shredded Chicken / Fire Roasted Shrimp / Chili Rubbed Flank Steak*

*Guacamole / Pico Chipotle Sour Cream / Shredded Jack / Shredded Iceberg*

**Individual Tapas**

*Caramel Flan / Tres Leches*

*Iced Tea*

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**"Dine & Dash"...Express Box Lunch Service**

**Grilled Chicken on Ciabatta**

*Cucumber Salad / Whole Fresh Fruit  
Freshly Baked Cookie  
Bag of Chips  
Bottled Water*

**Roasted Vegetable Ciabatta**

*Eggplant / Peppers / Fresh Mozzarella  
Couscous Salad / Whole Fresh Fruit  
Freshly Baked Cookie  
Bag of Chips  
Bottled Water*

**Italian Baguette**

*Prosciutto / Ham / Salami / Provolone  
Roasted Eggplant Salad / Whole Fresh Fruit  
Freshly Baked Cookie  
Bag of Chips  
Bottled Water*

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***It's Time for a Break***  
***(15 Guest Minimum)***  
***Served for One Hour Intervals***

***Thirst Quencher***

*(Unlimited Beverage Service Through out the Day)*  
*Assorted Coca Cola Products / Mineral Waters / Sparkling Mineral Waters*

***Major League***

*Nachos / Cheddar Cheese*  
*Franks in Blankets / Yellow Mustard*  
*Soft Salt Pretzels*  
*Classic Coke Bottles*

***Sundaes for Everyone!***

*Rich Vanilla / Chocolate Ice Creams*  
*Hot Fudge / Strawberry / Carmel Sauces*  
*Chopped Nuts / Sprinkles / Cherries / Crushed Candy*

*(Attendant Fee)*

***Lights ...Camera ... Action...***

*Freshly Popped Popcorn / Truffle Cheese Corn*  
*Snicker Bars / Milky Ways / Strawberry Licorice / M & M's*  
*Assorted Coca Cola Products / Bottled Waters*

***SUGAR!***

*Freshly Baked Cookies*  
*Oatmeal Raisin / Chocolate Chip / Peanut Butter / Sugar*  
*Whole and Chocolate Milk*

***SERVICE CHARGE AND APPLICABLE SALES TAX ADDED TO ABOVE PRICING***



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***It's Time for a Break Continued***

***The Energizer***

*Fresh Fruit Smoothies / Fresh Fruit Lollipops  
Assorted Granola Bars*

***Garden Tapas Break***

*Individual Crudités / Ranch Dip  
Roasted Eggplant Hummus / Pita Triangles  
Marinated Feta & Olive Skewers*

***Good Day Sunshine***

*Wildberry / Citrus / Tropical Iced Teas  
Assorted Finger Sandwiches of Egg / Tuna / Chicken Salad  
Freshly Baked Biscotti with Chocolate Fondue*

***O-Ley!***

*Cheese Quesadillas  
Trio of Tortilla Chips Served  
Mango Jalapeño Salsa / Tomatillo / Pico D'Gallo  
Corona with Lime & Corona Light on Ice*

*SERVICE CHARGE AND APPLICABLE SALES TAX ADDED TO ABOVE PRICING*



~Catering Kiosk ~

Freshly Brewed Gourmet Coffee  
Freshly Brewed Gourmet Decaffeinated  
International Teas

Fresh Florida Orange Juice  
Florida Grapefruit Juice  
Individual Cranberry Juice  
Individual Apple Juice

Freshly Baked Croissant  
Bagels / Assorted Cream Cheese  
Fruit Filled Danish Pastries  
Assorted Mini Muffins

Individual Fruit Filled Yogurts  
Honey Granola Breakfast Bars  
Assorted Cereals with Whole Milk

Freshly Baked Cookies  
(Oatmeal Raisin, Chocolate Chip, Peanut Butter)  
Freshly Baked Biscotti  
Double Fudge Brownies  
Assorted Ice Cream Novelties

Freshly Popped Popcorn

Crisp Vegetable Crudite Display  
Dipping Sauce

Artesian Cheese Display / Baguette  
Bottled Mineral Water  
Sparkling Mineral Waters  
Assorted Soft Drinks

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***Indulge in the Finest Dinner Experience  
"Las Olas Style"***

***Appetizer of the Moment***

***Cheese Tortelloni with Fried Leeks  
Sherry Cream***

***Sashimi Sliced Tuna  
Miso Apple Slaw***

***Lighted Poached Jumbo Prawns  
Sugar Cane Skewered with Spicy Remoulade***

***Tomato & Goat Cheese Napoleon  
Shaved Prosciutto***

***Grilled Shrimp Caesar Tower  
White Anchovy Dressing / Lavosh***

***Ceviche of the Moment***

***Seared Sea Scallops  
Served with Cream Corn***

***Carpaccio of Beef  
Grilled Ciabbata / Roasted Garlic Aioli***

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**Salad Creations**

*Baby Arugula / Toasted Pancetta Shavings / Petit Tomato/ Slow Baked Pine Nuts  
Asiago / Orange Scented Olive Oil*

\*

*Fresh Garden Greens /Cucumber Strip / Thin Red Onion  
Farmers Tomato / Red Pepper /Parmesan Dressing*

\*

*Fresh Cut Romaine / Kalamata / Marinated Pepperoncini / Cucumber / Tomato  
Crumbled Feta / Creamy Garlic /Oregano Vinaigrette*

\*

*Caesar Salad /Focaccia Croutons / Imported Parmesan / Caesar Dressing*

\*

*Fresh Greens / Sliced Stone Fruits / Roasted Pecans / Carrot Ribbons  
Spiced Vanilla Yogurt Dressing*

**Freshly Baked Assorted Specialty Rolls**

**Enhanced Bread Service to Include**

*Parmesan Crisp / Assorted Tomato Onion Focaccia / Sourdough Baguette*

**Specialties of the Evening**

**Mojo Marinated Half Chicken**

*Lemon Buerre Blanc  
Sweet Plantain Basmati*

**Boursin & Sundried Tomato Breast of Chicken**

*Tomato Pomodoro Sauce  
Bed of Broccoli Raab*

**Pistachio Crusted Chicken / Orange Reduction**

*Grilled Asparagus  
Sweet Potato*

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**Specialties of the Evening Continued...**

**Potato Crusted Salmon / Scallion Cream**  
*Sauteed Spinach*

**Pan Seared Sea Bass / Island Fruit Relish**  
*Coconut Basmati Rice*

**Butterfly Yellowtail Snapper / Pineapple Ponzu**  
*Lemongrass Scented Jasmine Rice*

**Braised Short Rib**  
*Roasted Garlic Mashed Potato*

**Filet Mignon / Peppercorn**  
*Horseradish Mashed  
Broccolini*

**Kobe Style Honey Basted Pork Chop / Mushroom Ragout**  
*Balsamic Glaze Fingerling Potato*

**Vegetarian Roti Canai / Vegetable Curry**  
*Jasmine Rice*

**Enhance Your Entrée Experience, Create a Duet**  
**Two Grilled Jumbo Shrimp**  
**Two Grilled Ocean Scallops**  
**Jumbo Lump Crab Cake**

**A Trio Experience**  
**Select Three of the Following for the Finale to the Perfect Dinner**  
*Carrot Cake / Chocolate Flourless Cake / Crème Brulee*  
*Key Lime Dome / Tiramisu / Mango Mousse*

**Gourmet Coffee Service**

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***Savory Cuisine Presented Buffet Service***  
***(20 Guest Minimum Required)***

***Harbour Beach Buffet***

***Beginnings of the Moment...***  
***Select Four of the Following Salad Selections***

*Shaved Cucumber / Bermuda Onion / Petit Tomatoes / Baby Arugula*  
*Goat Cheese / Light Tangerine Vinaigrette*

\*

*Roasted Fingerling Potato Salad / Grain Mustard / Aged Vinegar*

\*

*Grilled Romaine Sticks / Shaved Parmesan / Pancetta Bits / Oven Roasted Peppers*  
*Anchovy Dressing*

\*

*Gathered Greens / Florida Oranges / Brown Sugar Walnuts / Plum Tomatoes*  
*Pomegranate Vinaigrette*

\*

*Mediterranean / Romaine / Kalamata / Cucumber / Crumbled Feta / Sweet Onion*  
*Pepperoni / Greek Yogurt Dressing*

\*

*Roasted Mushrooms / Shallots / Garlic / Fine Herbs / Aged Balsamic*

\*

*Toasted Israeli Couscous / Golden Raisins / Asparagus Tips / Dried Figs*  
*Roasted Peppers / Mint-Shallot Dressing*

\*

*Baby Spinach / Chilled Sliced Egg / Apple Wood Bacon / Sherry Vinaigrette*

\*

*Sliced Tomato / Fresh Mozzarella / EVO / Black Pepper*

\*

*Southwestern / Black Beans / Cilantro / Corn / Lime / Andouille*

***Assorted Freshly Baked Specialty Breads with Sweet Butter***

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**The Main Experience**  
**Select Three of the Following Entrée Presentation**

**Grilled Mahi Mahi**  
*Island Spiced Fruit Salsa*

\*

**Blackened Snapper**  
*Citrus Reduction / Cool Avocado Relish*

\*

**Sliced New York Strip**  
*Rosemary Red Wine Demi*

\*

**Lemon-Garlic Marinated Bone in Chicken Breast**  
*Natural Pan Jus*

\*

**Caribbean Spiced Chicken Breast**  
*Papaya-Mango Relish*

\*

**Bone in Chicken Curry**  
*Coconut Milk / Jalapenos*

\*

**Grilled Chicken Breast**  
*Balsamic Infused Demi*

\*

**Sliced Roast Pork Loin**  
*Pungent Orange Glaze*

\*

**Seafood Sauté´**  
*Clams / Mussels / Shrimp / Calamari / Garlic Cream*

\*

**Pan Seared Halibut**  
*Cannellini Bean Ragout / Vermouth Tomato Relish*

**The Perfect Accompaniment...**  
**Select Two of the Following**

*Sweet Potato Mash / Confetti Rice*  
*Garlic Potato Mashed / Sweet Plantains*  
*Fresh Vegetable Sauté´ / Chef's Grain "Risotto"*  
*Seared Fingerling Potatoes Laced with Demi, Herbs*  
*Broccolini and Caramelized Onion*

**A Lavish Presentation of Hand Crafted Tapas Desserts**

**Coffee Service**

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**BBQ on the Boulevard**

*Yukon Gold Potato Salad / Grain Mustard*

\*

*Chilled Rotini Salad / Garden Vegetable*

\*

*Watermelon Salad / Citrus Zest / Cilantro*

\*

*Gathered Greens / Shaved Onion / Baby Tomato  
Cucumber / Lemon Poppy seed Dressing*

**Uniformed Chef @ the Grill Preparing**

*Sweet & Spicy BBQ Baby Back Ribs*

*Grilled Chicken Breast / Lime Tomato Salsa*

*Grilled Mahi Mahi / Pineapple Coconut Relish*

*Petit New York Sirloin Steak*

*Shrimp and Scallop Kabobs*

*Grilled Corn on the Cob Spears / Warm Butter*

*Baked Potatoes / Chive Butter / Sour Cream / Bacon / Green Onion*

*Strawberry Shortcake / Apple Pie / Bourbon Pecan Pie*

**Iced Tea...The House Wine of the South!**

**Uniformed Chef Fee**

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**Casa Salinas**

*Hearts of Palm Salad / Cilantro Vinaigrette  
Iceberg Lettuce / Avocado / Red Onion / Tomato / Lime Vinaigrette  
Melons / Serrano Ham / Manchego / Spanish Olive Oil*

*Specialty Breads with Sweet Butter*

**Plato Principal**

**Select Three of the Following Entrée Presentation**

*Grilled Skirt Steak / Chimmichurri  
Roasted Chicken Breast / Mojo Marinade  
Seared Snapper / Salsa Romesco  
Slow Roasted Pork Loin / Sofrito*

*Fried Yuca / Oil Garlic Parsley  
Saffron Scented Rice  
Sweet Plantains*

**Individual Tapas Desserts**

*Tres Leches / Caramel Flan / Arroz Con Leche*

*Gourmet Coffee Service*

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***The New Wave***

*Caesar Salad / Focaccia Croutons / Imported Parmesan  
Grilled Asparagus / Raspberry Vinaigrette  
Tomato Caprese / Fresh Tomato / Fresh Mozzarella / Basil / Imported Olive Oil  
Shrimp and Lump Crab Salad / Tarragon Mayonnaise*

*Specialty Breads / Sweet Butter*

*Rosemary Garlic Fired Sirloin / Rich Shallot Merlot Demi*

\*

*Grilled Chicken Breast / Dual Mustard Glaze*

\*

*Pan Seared halibut / Roasted Artichokes*

\*

*Spinach and Cheese Ravioli / Roma Tomato Sauce*

\*

*Multi Grain Rice*

*Pastry Chef's Deluxe Presentation of Individual Desserts*

*Gourmet Coffee Service*

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**Amuse – Bouche**  
**Minimum Two Dozen Per Selection**

**Brie & Raspberry En Croute**  
**Moroccan Chicken Lemon Grass Pops**  
**Thai Chicken Satay**  
**Miniature Chicken Wellington**  
**Spicy Buffalo Chicken Spring Roll**

**Franks en Croute**  
**BBQ Beef Roulade**  
**Miniature Beef Wellington**  
**New Zealand Baby Lamb Chops**  
**Duck Spring Rolls**

**Vegetable Spring Rolls**  
**Spinach and Feta Spanakopitas**  
**Three Cheese Arancini with Spicy Marinara**

**Shrimp Tempura**  
**Ocean Scallops in Bacon**  
**Lump Crab Cakes with Key Lime Remoulade**

**Poached Shrimp with Avocado Mousse**  
**Spinach, Smoked Salmon Pinwheel**  
**Melon Wrapped in Prosciutto**  
**Seafood Ceviche Spoons**  
**Endive with Bleu Cheese & Candied Walnuts**

**Bruschetta**  
**Boursin Stuffed Pequeno Peppers**  
**Vietnamese Vegetable Spring Rolls**  
**Spicy Tuna Rolls**  
**California Rolls**

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**Reception Presentations**  
**Served for One Hour Intervals**

**Poached Shrimp**

*Served with Remoulade / Minyette / Fresh Lemon*  
**Per Dozen**

**Roasted Whole Snapper**  
**(Serves 20 Guests)**

*Served with Remoulade / Lime Scented Tartar*

**Carved Beef Wellington**  
**(Serves 20 Guests)**

*Peppercorn Demi Glace*

**Slow Roasted Carved Turkey**  
**(Serves 30 Guests)**

*Giblet Gravy / Cranberry Relish / Creamy Mayonnaise*  
*Silver Dollar Rolls*

**Grand Ticino**  
**Chef Made to Order**  
**(20 Guest Minimum)**

*Three Cheese Tortellini / Pesto Sauce*  
*Rigatoni / Pomodoro Sauce*  
*Corkscrew / Lemon Essence*

**Enhance Your Experience with Shrimp Scampi**

**Whole Roasted Duck**  
**(Serves 10 Guests)**

*Chef Carved Chutney / Moo Shu Wraps / Hoisin*

**Uniformed Chef Fee**

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**Reception Presentations Continued**  
**Served for One Hour Intervals**

**Mediterranean Table**  
**(Serves 10 Guests)**

*Homemade Hummus / Dill / Sun dried Tomato  
Naan Bread / Pita Chip / Herb Oil / Sesame Seed Rub*

**Artisan Display**

*Imported / Domestic Cheeses  
Baguette / Water Crackers  
**Per Person***

**Baked Brie En Croute**  
**(Serves 20 Guests)**

*Slivered Almonds / Drizzled Honey*

**Garden Patch**  
**Simply Yours!**

*Carrots / Celery / Zucchini / Squash / Peppers  
Bleu Cheese Dipping*

**Viennese Presentation**  
**mmm....Delectable**

*Napoleons / Eclairs / Fruit Tarts  
Crème Brulee / Tres Leches / Red Velvet Cake  
Seasonal Sliced Fresh Fruit*

**Chocolate Indulgence!**  
**(50 Guest Minimum)**

*Rich Milk Chocolate Dipping Fountain  
Served with Freshly Baked Pound Cake / Marshmallows  
Strawberries / Pineapple / Banana / Pretzel Rods*

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**- Beverage Service -**

**Call Brand Liquor**

*Fris Vodka / Beefeater Gin / Dewar's Scotch / J & B  
Seagram's V.O. Whiskey / Jack Daniel's Bourbon  
Bacardi Rum / Captain Morgan Rum / Cuervo Tequila / Kahlua  
Preferred House Wines / Imported and Domestic Beer  
Soft Drinks / Mineral Waters*

**One Hour**

**Two Hour**

**Each Additional Hour**

**Premium Brand Liquor**

*Ketel One Vodka / Bombay Sapphire Gin / Chivas Regal Scotch / Crown Royal  
Maker's Mark Bourbon / Myers Rum / Cuervo 1800 Tequila / Kahlua  
Preferred House Wines / Imported and Domestic Beer  
Soft Drinks / Mineral Waters*

**One Hour**

**Two Hour**

**Each Additional Hour**

**Consumption Bar**

**(Host will be charged Upon Conclusion of Inventoried Bar)**

<i>Call Brands</i>	<i>Premium Brands</i>
<i>Imported Beer</i>	<i>Domestic Beer</i>
	<i>Preferred Wines</i>
<i>Soft Drinks</i>	<i>Mineral Waters</i>

**Cash Bar**

**(Guests Purchase Own Beverages)**

<i>Call Brands</i>	<i>Premium Brands</i>
<i>Imported Beer</i>	<i>Domestic Beer</i>
	<i>Preferred Wines</i>
<i>Soft Drinks</i>	<i>Mineral Waters</i>

**SERVICE CHARGE AND APPLICABLE SALES TAX ADDED TO ABOVE PRICING**

**Minimum Revenue Guarantee Per Bar**

**Bartender Fee (1 Per 75 Guests)**

**Cashier Fee (1 Per 150 Guests)**